

20 EASY HOLIDAY RECIPES



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CINNAMON-PUMPKIN

French Toast

There are plenty of things to make with pumpkin, namely that ubiquitous pie, but this is by far one of my favorite pumpkin recipes. The challah bread is sliced thick, resembling the French toast sticks I ate as a kid and coated in a sweet cinnamon-pumpkin mixture. Copyright 2017 Prime Publishing

Serves: 6

Prep Time: 20 minutes

Cook Time: 45 minutes



Ingredients

2 teaspoons unsalted butter
 1 cup heavy cream
 3 large eggs
 1/4 cup granulated sugar
 1 tablespoon ground cinnamon
 1 teaspoon vanilla extract
 1/4 teaspoon ground ginger
 1/4 teaspoon ground nutmeg
 1/4 teaspoon kosher salt
 1 (8-ounce) can pumpkin puree
 1 large loaf brioche or challah bread, sliced into 2-inch sticks
 1 cup packed light brown sugar
 3/4 cup pecans, roughly chopped
 4 tablespoons unsalted butter, cold, cut into 1/4-inch cubes
 2 teaspoons ground cinnamon
 8 tablespoons unsalted butter, melted
 2 tablespoons pure maple syrup

Directions

- 1 Preheat the oven to 350°F and butter a 9 x 13-inch baking dish.
- 2 *For the French toast:* Combine the cream, eggs, granulated sugar, cinnamon, vanilla, ginger, nutmeg, and salt in a large bowl. Whisk in the pumpkin puree until smooth. Place the bread sticks in the baking dish, add the pumpkin mixture, and gently toss to coat.
- 3 *For the streusel topping:* Gently combine the brown sugar, pecans, butter, and cinnamon in a small bowl.
- 4 Sprinkle the streusel topping over the casserole and bake for 40 to 45 minutes, until set. (If the streusel starts to brown, cover with foil to finish baking.)
- 5 *For the maple butter:* While the casserole bakes, combine the melted butter with maple syrup in a small bowl.
- 6 Scoop the French toast into serving bowls and serve drizzled with maple butter.



OVERNIGHT CREAM CHEESE *French Toast*

The secret to this recipe is the challah bread. Sweeter than a regular loaf of bread, it pairs even better with the cream cheese and streusel topping. Copyright 2018 Prime Publishing

Serves: 12 Prep Time: 20 minutes + 8 hours chill Cook Time: 55 minutes



Ingredients

- 1 (12- to 14-ounce) loaf challah
- 8 ounces cream cheese, room temperature
- 2 tablespoons powdered sugar
- 1 tablespoon vanilla extract
- 8 large eggs
- 2 1/4 cups whole milk
- 1 cup packed light brown sugar
- 1 1/4 teaspoon ground cinnamon
- 1/3 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 6 tablespoons unsalted butter, cold, cut into cubes

Directions

- 1 *For the French toast:* Coat a 9 x 13-inch baking dish with cooking spray. Slice the bread, then cut into 1-inch cubes. Spread half of the cubes into the baking dish. Using a hand mixer or a stand mixer fitted with the whisk attachment, beat the cream cheese on medium-high until completely smooth. Beat in the powdered sugar and 1/4 teaspoon vanilla until combined. Drop spoonfuls of the cream cheese mixture evenly on top of the bread. Layer the remaining bread cubes on top of the cream cheese.
- 2 Whisk the eggs, milk, 2/3 cup brown sugar, 3/4 teaspoon cinnamon, and the remaining vanilla together until no brown sugar lumps remain. Pour over the bread. Cover the pan tightly with plastic wrap and refrigerate overnight.
- 3 Preheat the oven to 350°F. Remove the pan from the refrigerator.
- 4 *For the streusel topping:* In a medium bowl, whisk together the remaining brown sugar, the flour, and the remaining cinnamon. Cut in the butter cubes with a pastry blender or 2 forks. Sprinkle the topping over the soaked bread.
- 5 Bake for 45 to 55 minutes, or until golden brown on top. (Bake it for less time if you prefer it to be softer.) Serve immediately. Cover the leftovers tightly and store in the refrigerator for up to 3 days.



BUTTERNUT Apple Soup

Topped with melted cheese, this creamy and delicious soup is an ideal antidote to a blustery day. Copyright 2007 Judith Finlayson

Serves: 8

Cook Time: 4 hours on High or 8 hours on Low



Ingredients

- 1 tbsp (15 mL) olive oil
- 2 onions, chopped
- 4 cloves garlic, minced
- 2 tsp (10 mL) dried rosemary leaves, crumbled, or 1 tbsp (15 mL) chopped fresh rosemary leaves
- ½ tsp (2 mL) cracked black peppercorns
- 5 cups (1.25 L) lower-salt vegetable or chicken broth
- 1 butternut squash (about 2½ lbs/1.25 kg), peeled, seeded and cut into 1-inch (2.5 cm) cubes
- 2 tart apples, such as Granny Smith, cored, peeled and coarsely chopped
- 1 cup (250 mL) shredded light Swiss cheese
- ½ cup (125 mL) finely chopped walnuts, optional

Directions

- 1 In a skillet, heat oil over medium heat for 30 seconds. Add onions and cook, stirring, until softened, about 3 minutes. Add garlic, rosemary, and peppercorns and cook, stirring, for 1 minute. Transfer to slow cooker stoneware. Add broth.
- 2 Stir in squash and apples. Cover and cook on Low for 8 hours or on High for 4 hours, until squash is tender.
- 3 Preheat the broiler. Working in batches, puree the soup in a food processor or blender. (You can also do this in the stoneware using an immersion blender.) Ladle the soup into oven-proof bowls. Sprinkle with cheese and broil until cheese melts, about 2 minutes. (You can also do this in a microwave oven, in batches, on High, about 1 minute per batch.) Sprinkle with walnuts, if using.

Notes:

Works best in a large (minimum 5 quart) slow cooker.

Make Ahead: This soup can be partially prepared the night before it is cooked. Complete Step 1. Cover and refrigerate for up to 2 days. When you're ready to cook, continue with the recipe.



HONEY MUSTARD

Brie

Check out the tip below for a quick, easy idea to dress up a small wheel of Brie. Set it out for your guests to enjoy and you won't end up spending time in the kitchen preparing fiddly hors d'oeuvres. Copyright 2004 Johanna Burkhard

Serves: 4–6 Prep Time: 10 minutes Cook Time: 2 minutes



Ingredients

- 1 wheel (7 or 8 oz/200 or 225 g) Brie or Camembert
- 1½ tbsp (22 mL) honey Dijon mustard
- ¼ cup (50 mL) finely chopped walnuts or pecans
- Apple and pear slices
- Crackers

Directions

- 1 With a spatula, spread the sides of the cheese with some of the mustard and roll in chopped nuts to coat sides. Spread the remaining mustard on top and sprinkle with remaining nuts.
- 2 Arrange nut-coated cheese on a microwave-safe serving dish. Microwave on Medium-Low (30%) for 1 ½ to 2 ½ minutes or until cheese is warm and softened.
- 3 Surround with apple and pear slices and crackers. Serve immediately.

Tips:

Toss apple and pear slices in 1 tbsp (15 mL) lemon juice to prevent discoloring.

Use your microwave oven to take the chill off refrigerated cheese when serving a selection of cheeses with wine or as an appetizer.

Arrange cheese on a plate and microwave on medium-low (30%), checking every 15 seconds until just slightly warm (watch carefully so cheese doesn't melt). Time will depend on amount and type of cheese. Let stand for 5 minutes before serving.



WALNUT-DUSTED *Cheese Balls*

The combination of soft, sweet mascarpone, slightly astringent Gorgonzola and bittersweet walnuts is quite glorious. Spread this on a plain cracker and enjoy with a glass of robust red wine. Copyright 2011 Judith Finlayson and Jordan Wagman

Makes: 4 balls

Prep Time: 10 minutes

Chill Time: 3 hours



Ingredients

4 oz (125 g) mascarpone cheese
4 oz (125 g) Gorgonzola cheese
1 tbsp (15 mL) minced red onion
1 clove garlic, chopped
½ cup (125 mL) finely chopped walnuts

Directions

- 1 In a food processor fitted with metal blade, process mascarpone, Gorgonzola, red onion and garlic until smoothly blended. Transfer to a cutting board and shape into 4 balls, each about 1½ inches (4 cm) in diameter.
- 2 Spread walnuts on a work surface. Roll balls until well covered. Chill for at least 3 hours or up to 2 days, until nicely firm.





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TRADITIONAL Roast Turkey

Everyone should know how to make a Thanksgiving turkey, and this recipe for Traditional Roast Turkey is the perfect place to start. Making a whole turkey may be daunting, but this basic recipe makes roasting a turkey simple. Included below is even a recipe for stuffing made with a combination of aromatics, apples, and cubed bread. Roasted giblets help to give the stuffing a deep, savory flavor that everyone will love. Serve this roasted turkey and stuffing along your favorite Thanksgiving sides for the perfect feast. Copyright 2007 Andrew Schloss

Serves: 8–10

Prep Time: 30 minutes

Cook Time: 3 1/2 hours

Ingredients

- 1 turkey (about 15 lbs/7.5 kg), including giblets
- Salt and freshly ground black pepper to taste
- ¼ cup (50 mL) butter, softened
- ¼ cup (50 mL) butter
- 2 stalks celery, diced
- 1 large onion, minced
- 1 Granny Smith apple, diced
- 1 tsp (5 mL) dried sage
- 1 tsp (5 mL) dried chervil
- 1 tsp (5 mL) dried thyme
- ½ tsp (2 mL) dried rosemary, crumbled
- Pinch ground nutmeg
- 4 cups (1 L) toasted bread cubes
- 1 cup (250 mL) chicken broth
- Salt and freshly ground black pepper to taste

Directions

- 1 Preheat the oven to 450°F (230°C). Chop the giblets and set aside. Season the turkey inside and out with salt and pepper. Place on a rack in a roasting pan. Carefully lift the breast skin by slipping your fingers under it and disengaging it from the meat. Spread butter over the meat and reposition the skin. Roast for 30 minutes, then scatter giblets around the turkey. Reduce the heat to 350°F (180°C) and roast for 3 hours, until a thermometer inserted in the thigh registers 165°F (74°C). Baste occasionally with pan drippings during the last 2 hours. Remove from oven, strain the giblets out of the pan drippings, and reserve. Let the turkey rest for 20 minutes before carving.



TRADITIONAL Roast Turkey



Directions cont.

- 2 Meanwhile, prepare the stuffing: In a large skillet, melt the butter over medium heat. Sauté the celery and onion until tender. Add the apple, sage, chervil, thyme, rosemary, and nutmeg; sauté for 3 minutes. Add the bread cubes, broth and giblets; mix to moisten. Season with salt and pepper. Just before serving, stir ½ cup (125 mL) of the turkey drippings into the stuffing and reheat. Serve the turkey with stuffing.



ROAST CHICKEN

with Leeks

Whole chicken roasted with lemon and garlic has been a favorite of mine since I first tasted it in Italy. Fresh leeks roasted with the meat are simply marvelous. You can use chicken stock or wine instead of water, if desired. Copyright 2002 Margaret Howard

Menu Suggestion: Carrots or asparagus in the spring when they are in season are always a joy.

Serves: 6

Prep Time: 15 minutes

Cook Time: 2 hours 10 minutes



Ingredients

- 1 roasting chicken (about 3 lbs/1.5 kg)
- 1 lemon, quartered
- 6 cloves garlic, sliced
- 2 large leeks, trimmed and washed
- Salt
- Freshly ground black pepper
- Roasting Pan

Directions

- 1 Preheat the oven to 325°F (160°C)
- 2 Rinse and wipe the chicken with a paper towel. Place breast-side down in a roasting pan. Stuff the cavity with lemon and garlic.
- 3 Slice the leeks in half lengthwise. Place cut-side down in the roasting pan alongside the chicken. Sprinkle with salt and pepper. Pour in 3/4 cup (175 mL) water (see Notes). Cover tightly.
- 4 Roast in the preheated oven for 40 minutes. Remove from the oven and transfer the leeks to a dish and keep warm. Return the chicken to the oven. Continue roasting, uncovered, for about 1 1/2 hours or until a meat thermometer registers 180°F (82°C). Remove the chicken from the oven. Let stand for 5 minutes before carving. Serve with leeks and any pan juices.



ROASTED WHOLE

Tenderloin of Beef

Skip the traditional holiday ham and grace your table with a Roasted Whole Tenderloin of Beef this holiday season. This tender and flavorful cut of beef is the perfect way to celebrate Christmas, New Year's Day, or any other special occasion. The best part of this beef tenderloin recipe is that it makes a great blank canvas for the rest of the meal. We suggest serving the tenderloin and red wine au jus alongside mashed potatoes and your favorite holiday fixings. Copyright 2007 Andrew Schloss

Serves: 8

Prep Time: 10 minutes

Cook Time: 20 minutes



Ingredients

- 1 whole beef tenderloin (3 to 4 lbs/1.5 to 2 kg), trimmed
- Kosher salt and coarsely ground black pepper to taste
- 2 tbsp (25 mL) olive oil
- 3/4 cup (175 mL) dry red wine

Directions

Preheat the oven to 450°F (230°C). Season the beef with salt and pepper. Fold the pointed end under and tie in place to form a cylinder of uniform thickness. Rub the outside of the beef with oil. Place on a rack in a metal roasting pan and roast for 16 to 20 minutes, turning the beef half-way through, until a meat thermometer inserted in the center registers 125°F (52°C) for rare, or until desired doneness. Transfer to a carving board and let rest for 5 to 10 minutes before slicing. Meanwhile, place the roasting pan over medium heat until the juices are bubbling. Add the wine and boil for 1 minute, scraping up any brown bits from the bottom of the pan. Serve the beef with the red wine jus.

Note:

Cook the beef to 135°F for medium rare doneness, 145°F for medium, 150°F for medium well, or 160°F for well done



POTATOES

Au Gratin

I love these potatoes when their flavors are allowed to develop. Don't hesitate to serve them a few days after making them. Copyright 2005 George Geary

Serves: 6

Prep Time: 20 minutes

Cook Time: 75–90 minutes



Ingredients

- 10 oz (300 g) Cheddar cheese, cut into chunks
- 6 russet potatoes, peeled and cut in half (about 1½ lbs/750 g)
- 1½ sweet onions, quartered
- Pinch salt
- Pinch freshly ground black pepper
- Pinch freshly ground nutmeg
- 1/3 cup (75 mL) unsalted butter
- ¼ cup (50 mL) all purpose flour
- 3 cups (750 mL) milk, at room temperature (see Notes)
- 13-by 9-inch (3 L) baking dish, buttered

Directions

- 1 Preheat oven to 400°F (200°C).
- 2 In work bowl fitted with a shredding blade, shred the cheese. Transfer to a bowl.
- 3 In same work bowl fitted with a slicing blade, slice the potatoes. Transfer to a small bowl. In same work bowl, slice the onions.
- 4 In prepared baking dish, layer half of the potatoes and then the onion slices. Top with the remaining potatoes. Season with salt, black pepper, and nutmeg. Set aside.
- 5 In a saucepan over medium heat, melt the butter. Whisk in the flour, stirring constantly, for 1 minute. Gradually whisk in the milk. Cook, stirring constantly, until the mixture is thickened, about 5 minutes. Remove from the heat. Stir in the cheese all at once and continue stirring until cheese is slightly melted, 30 to 60 seconds. Pour the cheese mixture over the potatoes. Cover the baking dish with foil.
- 6 Bake in a preheated oven until bubbling and a fork inserted into center is soft, 75 to 90 minutes. If you would like the top to have a nice brown look, remove the foil for the last 5 minutes of baking.

Variation: Try different cheeses, such as Gouda or Edam, in place of the Cheddar.



PAN-FRIED Sweet Potatoes

Gremolata's the classic garnish for osso buco, a northern Italian veal shank dish. It's a fragrant mixture of lemon zest, parsley and garlic, sometimes with added bread crumbs. Here it does a nice job lifting the flavor of sweet potatoes. It's a lovely dish to serve alongside roast chicken or pork. Copyright 2011 Kathleen Sloan-McIntosh

Serves: 4

Prep Time: 15 minutes

Cook Time: 20 minutes



Ingredients

4 oz (125 g) pancetta, cubed
1 tbsp (15 mL) olive oil
1 large sweet potato (about 1 lb/500 g), peeled and cut into 1-inch (2.5 cm) chunks
¼ cup (60 mL) butter
1/3 cup (75 mL) bread crumbs
1 small bunch flat-leaf parsley, stems trimmed, finely chopped
Finely grated zest of 1 lemon
Salt and freshly ground black pepper

Directions

- 1 In a heavy skillet over medium heat, combine the pancetta and oil. Cook, stirring, for 1 to 2 minutes.
- 2 Toss the sweet potato chunks into the pancetta. Cook, without stirring, for about 10 minutes or until the sweet potato pieces are golden brown on the bottom. Using the tongs, turn and cook for 6 to 10 minutes more or until tender and browned on the other side. Remove from the heat, cover, and set aside.
- 3 In another skillet, melt the butter over medium heat until bubbling. Stir in the bread crumbs and cook, stirring, until golden brown and crisp (don't let them burn). Remove from the heat and stir in the parsley and lemon zest. Season to taste with salt (remember, the bacon may be salty) and freshly ground pepper.
- 4 Scrape the bread crumb mixture over sweet potato mixture and toss to combine. Serve immediately.

Tip:

For a nice color contrast, add a few handfuls of baby spinach to the sweet potato mixture for the last 5 minutes of cooking time.



CRANBERRY Sauce

Although I love canned cranberry sauce, when I have time I like to make this home-made version, which is truly the easiest and the very best. Copyright 2008 Tiffany Collins

Serves: 4

Prep Time: 5 minutes

Cook Time: 6 minutes



Ingredients

- 1 cup (250 mL) granulated sugar
- 1 tsp (5 mL) grated orange zest
- 1 cup (250 mL) orange juice
- ½ tsp (2 mL) grated ginger root
- 1 package (12 oz/375 g) fresh or frozen cranberries
- ½ cup (125 mL) chopped pecans, toasted (see Variation)

Directions

In a saucepan, combine the sugar, orange zest, orange juice, and ginger. Cook over medium heat, stirring, until sugar is dissolved, about 1 minute. Add the cranberries and cook until they pop, about 5 minutes. Stir in the pecans. Remove from the heat and let cool.

Variation: If you don't care for pecans, substitute raisins, currants, or blueberries.

Notes:

Store in an airtight container in the refrigerator for up to 1 week. (Though it never lasts that long in my house!) Freshen up the flavor of the sauce by adding 1 tbsp (15 ml) freshly squeezed lemon juice before serving.



VINTAGE BROCCOLI

Cheese Casserole

Broccoli and cheese casseroles are just about as American as apple pie. This simple combination of ingredients is one of the most popular casseroles out there. This classic dish is perfect for the family on a weekday night. The best thing about Addie's broccoli cheese bake is that in addition to the typical cheddar cheese, it calls for Swiss cheese, as well. This extra cheese adds an extra savory taste to the meal. Copyright 2018 Prime Publishing

Serves: 9

Prep Time: 10 minutes

Cook Time: 45 minutes



Ingredients

- 1 1/2 pounds fresh broccoli (about 8 cups)
- 1/2 cup (1 stick) unsalted butter
- 1/2 cup all-purpose flour
- 1 (12-ounce) can evaporated milk
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 1/2 cups grated Swiss cheese
- 1 cup sour cream
- 1/2 cup grated cheddar cheese
- 1/2 teaspoon paprika
- 1 (4-ounce) sleeve butter crackers, crushed

Directions

- 1 Preheat the oven to 350°F. Coat a 9 x 13-inch baking dish with cooking spray.
- 2 Cut the broccoli florets into bite-size pieces and the tender stems into small dice. Place in a large microwaveable bowl, add 1/2 cup water, cover with plastic wrap, and microwave for about 5 minutes, until the broccoli is tender. Drain well and place in the prepared baking dish.
- 3 In a small saucepan, melt the butter over medium heat. Add the flour and whisk until the flour has been absorbed and the mixture turns light yellow with large dry bubbles. Add the evaporated milk, salt, and pepper and cook, whisking, until the sauce is thick and coats the back of a spoon, about 3 minutes. Add the Swiss cheese and sour cream and stir until the cheese has melted.
- 4 Pour the sauce over the broccoli in the baking dish and stir gently. Mix the cheddar cheese, paprika, and crackers and top the casserole in an even layer. Bake for about 40 minutes, until bubbling and the top is golden brown. Slice and serve.



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SMASHED Potatoes

Everyone loves mashed potatoes, but Smashed Potatoes are a star in their own right. This easy side dish is made from a combination of Yukon gold potatoes, whipping cream, and butter, but the best thing about these smashed potatoes is that they can be dressed up different ways to suit your family’s tastes. This recipe uses a stand mixer, but you can easily use a hand mixer or potato masher instead. The key to this potato side dish is to leave in some lumps for the perfect “smashed” texture. Copyright 2008 Meredith Deeds and Carla Snyder

Serves: 4–6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- 1¾ lbs (875 g) Yukon gold potatoes, peeled and quartered
- 1¾ (8 mL) tsp salt, divided
- 1 cup (250 mL) whipping (35%) cream
- ¼ cup (50 mL) unsalted butter
- ¼ tsp (1 mL) freshly ground black pepper
- Flat beater

Directions

- 1 Place potatoes in a large saucepan and cover with water. Season with 1 tsp (5 mL) salt and bring to boil over medium-high heat. Reduce the heat and simmer, uncovered, until tender, about 20 minutes. Drain and return the potatoes to the pan over medium heat for a moment to dry them out.
- 2 Meanwhile, in a small saucepan, heat the whipping cream and butter over medium heat until the butter is melted and the cream is steaming. Keep warm.
- 3 Transfer the potatoes to the mixer bowl. Attach the flat beater and mixer bowl to the mixer. Set to Speed 2 and mix until the potatoes are just mashed. Slowly add the cream mixture and ¾ tsp (3 mL) salt and pepper; mix until just creamy. Do not overmix: the potatoes should be creamy but still lumpy, and may seem loose. Return to the pan to warm and stiffen over low heat. Serve hot.

SPICED Pastry

Years ago, I created this crust for a story I wrote for my hometown newspaper. It still runs every holiday season. Copyright 2005 George Geary

Makes: 2 crusts

Prep Time: 10 minutes

Chill Time: 10–20 minutes

Ingredients

- 1½ cups (375 mL) cake flour
- 1½ cups (375 mL) all purpose flour
- 2 tsp (10 mL) ground cinnamon
- 2 tsp (10 mL) granulated sugar
- 1 tsp (5 mL) freshly ground nutmeg
- ½ tsp (2 mL) salt
- 1 cup (250 mL) cold unsalted butter, cut into small chunks
- ½ cup (125 mL) ice water

Directions

- 1 In a work bowl fitted with a metal blade, process the cake and all-purpose flours, cinnamon, sugar, nutmeg, and salt until combined, about 10 seconds. Remove the lid and distribute the butter evenly over the top. Cover and pulse until the mixture resembles coarse crumbs, about 10 times. Place the water in a container with a pouring spout and, with the motor running, slowly pour in a steady stream through the feed tube until dough begins to gather. You may not use all the water, which is fine.
- 2 Turn out dough onto a clean surface and form into 2 disks. Press the disks down and wrap in plastic wrap. Refrigerate until firm enough to roll out for your pie, 10 to 20 minutes.

Variation:

Try using ½ tsp (2 mL) ground cloves or mace in place of the nutmeg.

Notes:

Freeze dough in an airtight container for up to 1 month.

If your dough forms a ball in the work bowl, it may be too tough. To save the dough, turn the machine off and sprinkle dough with ¼ cup (50 mL) all-purpose flour. Pulse 5 times, then proceed with Step 2.



APPLE SPICE Pie

You can create this pie faster than going to the store or bakery and purchasing one. I like to use 3 different types of baking apples in my pie. Good baking apples are McIntosh, Jonagold, Granny Smith, and Pippin. Copyright 2005 George Geary

Serves: 8 Prep Time: 20 minutes Cook Time: 40–55 minutes



Ingredients

- 1 recipe Spiced Pastry
- 6 large baking apples, peeled, cored and quartered (see Notes)
- ¼ cup (50 mL) freshly squeezed lemon juice
- 1 cup (250 mL) granulated sugar
- 3 tbsp (45 mL) all purpose flour
- 1½ tsp (7 mL) ground cinnamon
- ½ tsp (2 mL) freshly ground nutmeg
- 2 tbsp (25 mL) unsalted butter, melted
- 2 tsp (10 mL) water
- 2 tsp (10 mL) coarse sugar
- 9-inch (23 cm) pie plate

Directions

- 1 Preheat oven to 400°F (200°C).
- 2 On a lightly floured surface, roll out half of the pastry to fit the bottom of a 9-inch (23 cm) pie plate. Roll the remaining half into a ¼-inch (0.5 cm) thick circle for the top. Set aside.
- 3 In work bowl fitted with a slicing blade and with the motor running, slice the apples. Transfer to a bowl filled with enough water to cover the apple slices and lemon juice. Set aside.
- 4 In a large bowl, blend together the sugar, flour, cinnamon, and nutmeg until fully incorporated. Drain the apples and add to the sugar mixture. Toss to fully coat the apple slices. Fill the bottom crust with the apple mixture. Drizzle the butter over the top. Place the top pastry crust over the filling. Seal and crimp the edges, trimming off any excess dough. Using a knife, make several slits in the top of the dough, or use a small cookie cutter to cut a design from the center of the pie for steam to escape. Brush the top with water and sprinkle with coarse sugar. Bake in the preheated oven until light brown and the sugar has caramelized slightly, 40 to 55 minutes. Let cool for 1 hour before cutting.



CHOCOLATE PIE

Pastry Dough

Pre-baking is needed when making a pie that does not require the filling to be baked in the pie (such as Lemon Meringue), but the crust needs to be baked prior to adding the filling. To pre-bake: Preheat the oven to 350°F (180°C). Prick the bottom and sides of a pie shell with tines of fork. Bake until light brown, 15 to 20 minutes. Check crust about halfway to see if crust is puffing up. If it is, prick the bottom crust with a fork or pat down with scrunched-up paper towel. Return to the oven to finish baking. Copyright 2007 George Geary

Makes: 1 crust Prep Time: 10 minutes Chill Time: 20 minutes

Ingredients

- 1½ cups (375 mL) all purpose flour
- 2 tbsp (25 mL) unsweetened Dutch-process cocoa powder, sifted
- 1 tbsp (15 mL) granulated sugar
- ¼ tsp (1 mL) salt
- ½ cup (125 mL) vegetable shortening, cut into small pieces
- 3 to 4 tbsp (45 to 60 mL) ice water
- Blending fork

Directions

- 1 In a large bowl, using a blending fork, blend together the flour, cocoa, sugar, and salt. Add the shortening and blend until the dough resembles coarse crumbs.
- 2 Add the ice water, by spoonfuls, while tossing the mixture with a fork. Add only enough water to make the dough stick together. Press the dough into a ball. Flatten into a disk and wrap with plastic wrap. Refrigerate until firm enough to roll out for your pie, about 20 minutes.
- 3 Fill and bake according to recipe directions.

CHOCOLATE PECAN

Bourbon Pie

Pecan pie can be a rich dessert on its own. Add chocolate and bourbon, and you have a decadent dessert that's perfect for the holidays! This Chocolate Pecan Bourbon Pie is easy to make and will be a memorable showstopper to just about any meal. You'll love that this easy pecan pie recipe is filled with an assortment of flavors and textures, too. If you really want to take this dessert to the next level, then add a dollop of whipped cream to each serving, or use the recipe's author suggestion of vanilla ice cream. Your family and friends will love this dessert!

Serves: 6–8 Prep Time: 15 minutes, plus 1 hour cooling Cook Time: 45 minutes

Ingredients

- 1 recipe Chocolate Pie Pastry Dough
- 1 cup (250 mL) packed light brown sugar
- 1 cup (250 mL) pure maple syrup
- ¼ cup (50 mL) unsalted butter, melted
- 3 eggs, beaten
- ¼ cup (50 mL) bourbon
- 1 cup (250 mL) pecan halves
- 6 oz (175 g) semisweet chocolate, cut into small pieces
- 9-inch (23 cm) pie pan

Directions

- 1 Preheat the oven to 350 degrees F (180 degrees C).
- 2 On a lightly floured surface, roll out the dough and fit into the bottom of a pie pan. Set aside.
- 3 In a bowl, whisk together the brown sugar, maple syrup, butter, eggs, and bourbon.
- 4 Sprinkle the pecans and semisweet chocolate over the pastry shell. Pour the sugar mixture over the top, making sure that you submerge the pecans and chocolate pieces.
- 5 Bake in the preheated oven until a knife inserted into the center comes out clean, 40 to 45 minutes. Let cool on a wire rack for at least 1 hour before cutting.



SMALL-BATCH ALL-PURPOSE

Buttery Pastry Dough

This recipe is adapted from a pie crust in the classic *Moosewood Cookbook*. It is rich and flaky and delish! It's one of my husband's favorites, and the one that he reaches for when making pastries. To chill the butter, cut into pieces with a knife and place on a small plate. Place in freezer for 15 minutes or until very cold. Use immediately from freezer in recipe. Copyright 2008 Julie Hasson

Makes: 1 crust

Prep Time: 10 minutes

Chill Time: 30 minutes

Ingredients

- 1½ cups (375 mL) all purpose flour
- 2 tbsp (25 mL) granulated sugar
- ¼ tsp (1 mL) salt
- ½ cup (125 mL) cold butter, cut into small pieces
- 3 to 5 tbsp (45 to 75 mL) ice water
- 9-inch (23 cm) pie plate, greased

Directions

- 1 In a food processor fitted with metal blade, pulse the flour, sugar, and salt until mixed. Add the butter, pulsing until the mixture resembles coarse meal.
- 2 Add 3 tbsp (45 mL) ice water to the flour mixture, pulsing until moist clumps form, stopping to the test dough with fingertips to see if it's moist enough to hold together. If dough is too dry, add 1 to 2 tbsp (15 to 25 mL) more ice water as needed. Remove the blade and gather dough into a ball, flattening into a disk. Wrap in plastic wrap and refrigerate for at least 30 minutes.

Variation:

Savory Crust: Omit the sugar in this recipe and use it to make the savory pies & tarts.

PERFECT PUMPKIN

Pie

This is adapted from a wonderful recipe by Dede Wilson, which originally appeared in *Bon Appétit* magazine. If you like your pumpkin pies rich and silky (and who doesn't?), it will make a wonderful addition to your Thanksgiving feast. If the crust bubbles while baking, gently press the crust with the back of a fork or a scrunched up paper towel. Copyright 2008 Julie Hasson

Serves: 8

Prep Time: 15 minutes

Cook Time: 75–80 minutes

Ingredients

- 1 recipe Small-Batch All-Purpose Buttery Pastry Dough, chilled
- 2 cups (500 mL) pumpkin puree (not pie filling)
- ¾ cup (175 mL) packed light brown sugar
- 1 tsp (5 mL) ground cinnamon
- 1 tsp (5 mL) ground ginger
- ½ tsp (2 mL) ground allspice
- ½ tsp (2 mL) ground nutmeg
- 3 eggs
- ¾ cup (175 mL) whipping (35%) cream
- 2 tbsp (25 mL) pure maple syrup
- 9-inch (23 cm) deep-dish glass pie plate, greased

Directions

- 1 Preheat the oven to 350°F (180°C).
- 2 On a lightly floured surface, roll out the dough into a circle large enough to fit pie plate, dusting the work surface and dough as necessary to keep the dough from sticking (or roll between 2 pieces of waxed or parchment paper). Press the dough into the prepared pie plate, crimping the edge to form a high border. Line the crust with a double layer of foil and bake in the preheated oven for 15 minutes. Remove the foil and continue baking just until the edge is light golden. Let cool for 10 minutes.
- 3 Filling: In a food processor fitted with a metal blade, puree the pumpkin, brown sugar, cinnamon, ginger, allspice, and nutmeg until smooth. Add the eggs, one at a time, pulsing briefly after each addition. Add the cream and maple syrup, pulsing just until smooth.
- 4 Pour the filling into the warm crust and bake for 60 to 65 minutes or until puffed around edge and firm in the center. Let cool completely on a wire rack. Refrigerate the pie until ready to serve.



PECAN Dream

Indulge in layers of caramel, chocolate, pecans, and more when you whip up this sweet and salty dessert recipe. Our variation on the popular caramel pecan delight pie recipe. This southern dessert only takes about 20 minutes of prep time and is the perfect dish to make the night before. Whip up this pecan dessert recipe and your guests will come back for seconds (and thirds)! Copyright 2017 Prime Publishing

Serves: 6	Prep Time: 20 minutes	Cook Time: 3 hours
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Ingredients

- 1 cup pecans, chopped
- 1/2 cup graham cracker crumbs
- 3 tablespoons granulated sugar
- 3 tablespoons unsalted butter, melted
- 2 tablespoons evaporated milk
- 1 (8-ounce) package cream cheese, at room temperature
- 1 cup powdered sugar
- 3 cups thawed whipped topping
- 1 (5.1-ounce) package instant chocolate pudding mix
- 1 (11.75-ounce) jar store-bought caramel sauce

Directions

- 1 Line an 8-inch square baking dish with parchment paper.
- 2 In the bowl of a stand mixer fitted with the paddle, combine the pecans, graham cracker crumbs, granulated sugar, butter, and evaporated milk and mix well.
- 3 Press the mixture into the lined baking dish to form a crust.
- 4 Meanwhile, in a clean bowl, combine the cream cheese, powdered sugar, and 1 cup of the whipped topping. Stir by hand with a whisk until smooth.
- 5 Make the chocolate pudding according to the package directions.
- 6 To assemble, spread the cream cheese mixture over the crust in an even layer, then spoon the caramel sauce on top. Top with the chocolate pudding in a smooth layer. Finally, spread the remaining 2 cups whipped topping over the cake and make swirls on top. Chill for at least 3 hours.
- 7 Scoop and serve.

CHRISTMAS Magic Squares

Baking the holidays away is an amazing way to keep guests fed while adding cheer to your home. Festive Christmas cookie recipes like these magic squares allow you to add the Yuletide red and green to your dinner table. Simple and easy to make, these Christmas bars take just 10 minutes of prep time. If you're looking for a last-minute treat to bring to the office holiday party, these are an excellent option! Copyright 2018 Prime Publishing

Makes: 18 bars

Prep Time: 10 minutes

Cook Time: 30 minutes



Ingredients

- 8 tablespoons unsalted butter
- 1 1/2 cup graham cracker crumbs
- 12 ounces semisweet chocolate chips
- 1 cup chopped pecans
- 1 cup sweetened flaked coconut
- 1 (14-ounce) can sweetened condensed milk
- 1/2 cup mint chocolate-covered candies
- 1/2 cup M&M'S

Directions

- 1 Preheat the oven to 350°F. Put the butter in a 9 x 13-inch baking dish, then place in the oven for 5 minutes, or until the butter has melted.
- 2 Layer the graham cracker crumbs, chocolate chips, pecans, and coconut over the butter. Pour the sweetened condensed milk over the coconut; top with the mint chocolate-covered candies and red and green chocolate candies.
- 3 Bake for 30 minutes. Set the baking dish on a wire rack and let cool completely. Cut into squares and serve.



SO EASY SNOWBALL cookies

Add a festive favorite to your holiday baking when you bake this cute little snowball cookies recipe! This simple Christmas cookie uses just a few ingredients to make an adorable dessert. Dosed with an extra layer of powdered sugar, these little snowballs are dainty, delicious, and a must-make for the season. While other versions of this recipe use pecans or walnuts, ours uses finely ground almonds, giving them a finer texture. Copyright 2017 Prime Publishing

Makes: 24 cookies

Prep Time: 15 minutes

Cook Time: 12 minutes



Ingredients

1 cup (2 sticks) unsalted butter, softened
 1/2 cup confectioners' sugar, plus more for dusting
 1/2 teaspoon salt
 1 teaspoon almond extract
 1 teaspoon vanilla extract
 1 1/2 cup all-purpose flour
 1/2 cup cake flour
 1 1/2 cup finely ground almonds

Directions

- 1 Preheat the oven to 350°F. Line two baking sheets with parchment paper.
- 2 In a large bowl, cream the butter and confectioners' sugar until light and fluffy. Add the salt, almond extract, vanilla extract, all-purpose flour, cake flour, and ground almonds and mix well. If the dough is too soft to handle, chill it for 20 to 30 minutes.
- 3 Using a cookie scoop, shape the dough into 1-inch balls and place them on the prepared baking sheets about 2 inches apart.
- 4 Bake for 10 to 12 minutes. Let the cookies cool.
- 5 Put a few tablespoons of confectioners' sugar in a bowl and roll the cookies in the sugar until fully coated. Place on a plate and serve.

HERMITS

Hermits are a spicy and fruity drop cookie, originally from New England. Copyright 2008 Esther Brody

Prep Time: 15 minutes

Cook Time: 8–10 minutes



Ingredients

- 3½ cups (875 mL) all purpose flour
- 1 tsp (5 mL) baking soda
- ½ tsp (2 mL) salt
- 1 tsp (5 mL) ground cinnamon
- 1 tsp (5 mL) ground nutmeg
- ½ cup (125 mL) butter or margarine, softened
- ½ cup (125 mL) shortening, softened
- 2 cups (500 mL) packed brown sugar
- 2 eggs
- ½ cup (125 mL) cold brewed coffee
- 1 cup (250 mL) chopped nuts
- 1½ cups (375 mL) raisins
- Baking sheet, ungreased

Directions

- 1 Preheat oven to 375°F (190°C).
- 2 In a medium bowl, sift together the flour, baking soda, salt, cinnamon, and nutmeg.
- 3 In a large bowl, beat the butter or margarine, shortening, and brown sugar until smooth and creamy. Add the eggs, one at a time, beating until incorporated. Beat in the coffee. Add the flour mixture and blend well. Fold in the nuts and raisins.
- 4 Drop by rounded teaspoonfuls (5 mL), about 2 inches (5 cm) apart, onto baking sheet. Bake in preheated oven for 8 to 10 minutes. Let cool for 2 minutes on the baking sheet, then transfer to wire racks to cool completely.

Notes:

Always buy nuts in a store where the turnover is high, as they become rancid quickly. Wrap leftover nuts well and store in the refrigerator or freezer.

